

# GUINNESS DRY IRISH STOUT

**BJCP 2015: 15B**



## ALL-GRAIN METHOD (13850)

3.25kg SM Maris Otter



## VITAL BEER STATS

**Batch Volume: 23 litres**

**Wyeast 1084**

**WLP004**

**Boil Volume: 28 litres**

**MG Premium Ale**

**S-04**

**Mash time: 60 mins @ 65°C**

**Nottingham**

**MJ M15 Empire Ale**

**Boil time: 60 mins**



## SPECIALTY MALTS

1kg BL Flaked Barley

0.4kg SM Roasted Barley



## HOPS

60g Fuggles

@ 60

(Bittering hops)



## OTHER ADDITIONS

Whirlfloc tablet

@ 10 (Boil)

10g Calcium Sulphate

@ Mash



## SUGGESTED YEAST

Wyeast 1084 Irish Ale

WLP004 Irish Ale

SafAle S-04

Danstar Nottingham

Morgans Premium Ale

MJ M15 Empire Ale



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



Batch volume: 23l  
Pre-boil volume: 28l

Mash temp: 65°C  
Mash time: 60 mins  
Boil time: 60 mins

Estimated O.G. : 1.043  
Estimated F.G. : 1.011  
Estimated ABV : 4.2%

SRM : 39  
IBUs : 35

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A black beer with a pronounced roasted flavour, often similar to coffee. The balance can range from fairly even to quite bitter. The roasted flavour can be dry and coffee-like to somewhat chocolatey.

**Aroma:** Moderate coffee-like aroma typically dominates, may have slight dark chocolate, cocoa, and/or roasted grain secondary notes. Hop aroma low to none.

**Appearance:** Jet black to very deep brown with garnet highlights. A thick, creamy, long-lasting, tan to brown coloured head is characteristic when served on nitro.

**Flavour:** Moderate roasted grain or malt flavours with a medium to high hop bitterness. The finish can be dry and coffee-like to moderately balanced with a touch of caramel or malty sweetness.

**Mouthfeel:** Medium-light to medium-full body, with a somewhat creamy character. Light to moderate carbonation. May have a light astringency from the roasted grains, although harshness is undesirable.